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Koopmanskloof Golden Peacock Cabernet Sauvignon / Shiraz 2011

Vibrant with deep purple hues. Aromas of blackcurrant and ripe sweet fruit on the nose, carrying through to the palate. This wine is beautifully balanced with soft and subtle tannins, a touch of well integrated oak aroma noticeable. Elegantly structured with a lingering finish.

This wine can be enjoy on its own, or with a variety of red meat dishes.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Shiraz
winery : Koopmanskloof
winemaker : Stephan Smit
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 3.8 g/l **pH :** 3.55 **ta :** 5.8 g/l
type : Red **style :** Dry
pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard : Soil type: Loamy sand and hutton
Irrigation: Drip irrigation
Vineyards: Bushvine and trellised against the Bottelary Hills, east-west row direction

Koopmanskloof Vineyards and its winemaking tradition date back to 1777. The name depict the profession and location of an indigenous community who embrased fair trade with the first European ships to visit the Cape of Good Hope during the 16th century. Koopmans is Dutch for trader and 'Kloof' is a Ravine. Late owner, Stevie Smit, set aside 98 ha of his farm as a fynbos reserve and started the Vineyard Trail - a 24 km walk through vineyards and mountain heath along the ridge of the Bottelary Hills. Adding to the outdoor experience, the 'Berghut' was build in 1983, situated on Koopmanskloof hills, overlooking the beautiful Cape Winelands.

about the harvest: Fruit harvested at 24° Balling.
Yield: 8t/ha

in the cellar : Cold soaking period for 48 hours. Fermentation in stainless steel red wine fermenters for approximately 10 days. Aroma and color extraction via delastage and daily pump overs. Partially aged in 300 litre French and American oak barrel as well as selected premium French and American oak staves for 8 months. Malolactic fermentation completed.